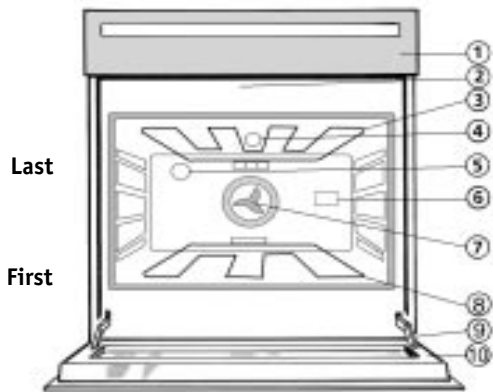


AKZ 350

GB IE

PRODUCT DESCRIPTION SHEET



First.....Last: shelf positions

1. Control panel
2. Cooling fan\* (not visible)
3. Top heating element
4. Catalyst
5. Oven light
6. Seat for turnspit
7. Fan
8. Bottom heating element (not visible)
9. Door hinge
10. Oven cool door

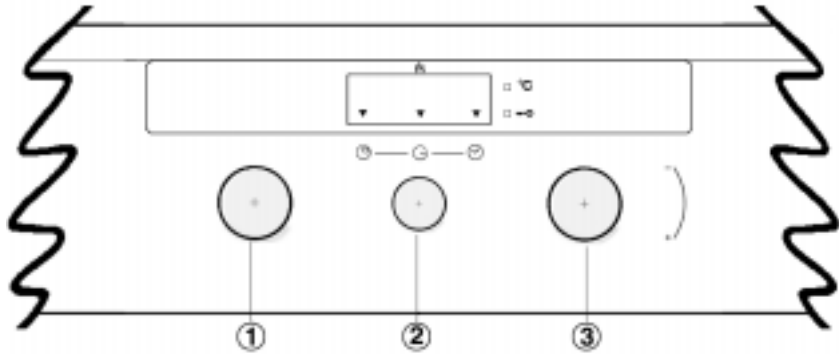
ACCESSORIES

- Grid
- Baking tray
- Turnspit
- Pan set kit

\*N.B.: After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
-	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	DEFROSTING	-	To defrost.
	PASTRY	200 °C	To cook on more than one shelf level, at the same temperature.
	STATIC	225 °C	To cook food at one shelf level. Preheating.
	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
	GRILL	3	To grill small pieces of meat, toasts, etc.
	GRILL + TURNSPIT	3	To cook roast meats, poultry.
	BOOSTER	225 °C	For fast preheating of the oven.
	ECONOMIC SELF CLEANING	-	For self cleaning with fixed time of 1h 30'.
	SELF CLEANING	-	For self cleaning. Time can be adjusted.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels.

SWITCHING ON THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, the display shows "STOP".

To start the oven:

- turn knob 1 with index at the top.
- press button 2.

**Attention:** When the temperature inside the oven is more than about 320°C, the door is locked for safety reasons, during both pyrolysis and cooking. It is also locked when the oven is first switched on, to position the mechanism correctly.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

IMPORTANT  
CAUTION

This oven model is fitted with a "stay-cool door". Nevertheless, when the self-cleaning function is in operation, some parts of the appliance can become very hot: children must be kept away.

Do not line your oven with aluminium foil: the resultant build-up of heat could impair cooking.

When the self-cleaning function is in operation, all non enamelled accessories, must be removed from the oven. The "stay-cool door" means that the temperature on the front glass panel will be about 40 °C when the temperature inside the oven is 200 °C.

Since this temperature on the front of the appliance is only a little higher than the temperature of the human body it ensures total user safety.

This type of door also substantially reduces the temperature on the front of the appliance when the self-cleaning function is in operation (a reduction of about 40% compared with a conventional door). Nevertheless, the oven temperatures reached during operation of this function mean that children must be supervised with particular care.



OVEN COOKING FUNCTIONS



DEFROSTING FUNCTION

This function is used to speed up the natural defrosting of frozen foods. It can also be used to cool hot dishes which are to be eaten cold or lukewarm.



PASTRY FUNCTION (STATIC + FAN)

Cakes and pastries, quiches, fruit pies.

This cooking method is ideal for:

- Fine pastry cooking, to prevent drying out.

Fruit pies and quiches which have to be browned on the top and bottom.

This function can be used for simultaneous cooking on different levels: turn the food half-way through cooking.



STATIC FUNCTION

**Pastries, quiches, roast meats, poultry**

- Pre-heat the oven to the cooking temperature, so that the dishes start to cook as soon as they put in the oven.

- Put the dish in the oven as soon as the thermostat light goes off.

- Cooking dishes should be deep enough, and placed on the middle shelf rack.

**For cakes and pastries, use:**

- either the multipurpose drip tray (short cakes and pastries, meringue, roulade cakes)

- or a pie dish or cake tin, placed on a shelf rack.

It is recommended to use the two lower shelf levels.



TURBOGRILL FUNCTION (GRILL + FAN)

**Roast meats, meat on the bone, fish**

For this cooking method, the oven door must be closed. This method is particularly suitable for cooking meat so that it is done but still succulent. Also for more succulent fish: turn after half the cooking time. During grilling, some parts of the appliance can become hot: children must be kept away.



GRILL FUNCTION

**Gratins and grilled dishes**

For this cooking method, the oven door can be left closed or completely opened.

If the food is placed directly on the rack, place the drip tray underneath, to collect dripping juices.

During grilling, some parts of the appliance can become hot: children must be kept away.



GRILL + TURNSPIT FUNCTION

**Roast meats, poultry**

For this cooking method, the oven door must be closed. Cooking on the rotisserie is a very useful for succulent, uniform cooking of poultry and meats.

When the grill is in use, some parts of the appliance can become hot: children must be kept away.



BOOSTER FUNCTION

This function permits a quick heating up of the oven. When the selected temperature has been reached, it automatically becomes the conventional function.



ECONOMIC SELF CLEANING

Please refer to chapter "CLEANING THE OVEN AND ITS ACCESSORIES" in the separate instruction for use.



SELF CLEANING

Please refer to chapter "CLEANING THE OVEN AND ITS ACCESSORIES" in the separate instruction for use.

PYROLITIC MULTIFUNCTION OVEN COOKING CHART

RECIPES	OVEN FUNCTIONS	THERMOSTAT POSITION	COOKING TIME IN MINUTES	SHELF LEVEL FROM THE BOTTOM
LAMB	DOOR CLOSED			
Cutlets		4/5	6 to 8	4 (3) (5)
Leg		225	15 (1)	2 (2)
Saddle		225	15 to 20 (1)	2 (2)
BEEF				
Entrecôte		4/5	4 to 10	4 (3) (5)
Joint		225	15 (1)	2 (2)
CAKE		175	55 to 60	2 (2)
CHOUX (pastry)		200	40 to 45	2
SEA BREAM		225	25 to 40	2 (2)
TURKEY		200	25 to 30 (1)	1 (2)
GRATIN DAUPHINOIS		175	45 to 55	2 (2)
ROAST RABBIT		225	25 (1)	2 (2)
GRILLED MACKEREL		4/5	20	3 (2)
KEBABS		3/4	10 to 15	3 (2)
MERINGUES		75	60 to 80	3
BREAD		225	20 to 25	2
TOAST		3/4	SUPERVISE THE COOKING	3 (2) (3)
SHORTCRUST PASTRY		200	15 to 20	2 (2)
PUFF PASTRY		200	15 to 20	2
SWEETCRUST PASTRY (tart)		200	35 to 45	2 (2)
GUINEA-FOWL		200	25 (1)	2 (2)
PIZZA		225	30 to 35	2
PORK (joint)		200	40 (1)	2 (2)
CHICKEN (roast)		200	25 (1)	2 (2)
CHICKEN (TURNSPIT)		3/4	25 (1)	TURNSPIT (4)
POUND CAKE		175	45 to 50	3 (3)
QUICHE LORRAINE		200	25	1 or 2 (3)
SHORTBREAD		175	15 to 18	3
SOUFFLE (cheese)		175	35 to 40	2 (2)
FRUIT TART		225	35 to 40	1 or 2 (3)
STUFFED TOMATOES		225	35 to 45	1 (2)
VEAL (roast)		200	40 (1)	1 (2)

(1) Cooking time for 500 g

(2) Shelf positioned

(3) Shelf positioned

(4) Multi-purpose drip tray

- Preheat the oven for 10 to 15 minutes at the selected temperature before putting the dishes in.

NOTE

The thermostat positions are given as a guide.

Influence of foodstuffs and containers

The nature, weight, size and shape of foodstuffs play an important part in cooking results. The shape, thickness, height and materials of containers also have a part to play in the cooking results. The position of the racks on the shelf levels is given as a guide.

Consumers can make use of the containers and shelf heights according to their requirements and tastes.